2Company Potatoes Revision100

Number of Servings: 100 (194.84 g per serving)

Amount	Measure	Ingredient
24.00	lb	Potatoes, hash browns, shredded, 80% ckd, iqf
2.00	ea	Soup, cream of potato, 50oz pack, cond, cnd
3.00	qt	Sour Cream, light
6.00	lb	Cheese, cheddar, low fat, shredded
6.00	Tbs	Spice, paprika
2.00	cup	Parsley, dried

Saturated Fat 2.5g Trans Fat 0g Cholesterol 15mg Sodium 440mg Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	y Value 8% 13% 5%
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Trans Fat 0g Cholesterol 15mg Sodium 440mg Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	139
Trans Fat 0g Cholesterol 15mg Sodium 440mg Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	59
Cholesterol 15mg Sodium 440mg Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	
Sodium 440mg Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	
Total Carbohydrate 24g Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	400
Dietary Fiber 3g Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	18%
Sugars 2g Protein 10g Vitamin A 10% • Vitamin C	89
Protein 10g Vitamin A 10% • Vitamin C	12%
Vitamin A 10% • Vitamin C	
Calcium 20% • Iron 6%	15%
*Percent Daily Values are based on a 2,000 diet. Your daily values may be higher or low depending on your calorie needs: Calories 2,000 2	
Total Fat Less Than 65g 8	30g
	25g 300 ma
	2,400ms
Total Carbohydrate 300g 3 Dietary Fiber 25g 3	

Instructions

Combine all ingredients. Pour into pan(s) sprayed with nonstick spray. Sprinkle with paprika and parsley flakes on top. Bake uncovered at 325 degrees for 1 1/2-2 hours or until well cooked and done.

Serve 1/2 -2/3 cup/#8 scoop = 1 vegetable serving 1 serve = 24 grams CHO = 1 1/2 CS

Notes

Potentially Hazardous Food. Food Safety Standards: Hold food for service at an internal temperature above 140 degrees F.

May add onion or bell pepper to customer's taste

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